## Claims

- 1. A sodium-free or low-sodium aqueous seasoning solution for foodstuffs, comprising: between 60 and 85% by weight of purified water, between 5 and 15 % by weight of a potassium salt, between 8 and 18% by weight of an organic acid, between 1 and 3% by weight of a magnesium salt, and between 2 and 15% by weight a calcium salt.
- 2. The seasoning solution of claim 1, wherein the potassium salt is selected from the group consisting of potassium citrate and potassium chloride.
- 3. The seasoning solution of claim 1, wherein the organic acid is selected from the group consisting of citric acid, tartaric acid, and fumaric acid.
- 4. The seasoning solution of claim 1, wherein the magnesium salt is magnesium chloride.
- 5. The seasoning solution of claim 1, wherein the calcium salt is calcium chloride.
- 6. The seasoning solution of claim 1, wherein purified water is distilled and demineralized water.
- 7. The seasoning solution of claim 1, which is colorlessness, odorlessness, and has heightened salinity in taste.
- 8. The seasoning solution of claim 1, which is stable and does not require refrigeration.
- 9. The seasoning solution of claim 3, comprising a mixture of said organic acids.
- 10. The seasoning solution of claim 1, wherein natural or artificial essences, colorants, and aromatizers are added.
- 11. The seasoning solution of claim 1, which comprises a stable aqueous solution adapted as a seasoning composition for foodstuffs before, during, and after cooking.
- 12. The seasoning solution of claim 1, further comprising up to 20% by weight sodium chloride.
- 13. The seasoning solution of claim 10, wherein flavoring agents comprise between 0.05 and 2.5% by weight, and are selected from the group consisting of essences of garlic, pepper, onion,

lemon, celery, sweet basil, thyme, parsley, sweet red pepper, and spicy red pepper, and mixtures thereof.

- 14. The seasoning solution of claim 1, further comprising between 0.05 and 2.5% by weight stabilizing agents fit for human consumption selected from thickening agents and preservatives.
- 15. The seasoning solution of claim 1, provided for household use in a bottle with a dropper or sprayer
- 16. The seasoning solution of claim 1, wherein said solution acts as a dietary supplement of dietary minerals, supplying magnesium, calcium, and potassium.
- 17. A method for making a sodium-free or low-sodium aqueous seasoning solution for foodstuffs, containg between 60 and 85% by weight of purified water, between 5 and 15 % by weight of a potassium salt, between 8 and 18% by weight of an organic acid, between 1 and 3% by weight of a magnesium salt, and between 2 and 15% by weight a calcium salt, said method comprising:
- a) measuring the required amounts of solid raw materials, which may be finely or coarsely powdered, in scales or crystals,
  - b) measuring the required amount of distilled, demineralized water,
  - c) mixing the solid compounds with about 50% of said water until a slurry is formed, and
- d) adding the remainder of the water to the slurry and agitating until it retains the characteristics of a stable homogeneous solution.